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PrimusGFS v4.0
## Module 5 – Facility
Checklist
2025

A Normative Document in the context of PrimusGFS refers to the official set of criteria that defines what requirements must be met, and how compliance is evaluated during an audit. These documents serve as the foundation for PrimusGFS audits and are essential for ensuring consistency, objectivity, and transparency across all certified operations.

The PrimusGFS Checklist document is A blank audit checklist that includes all the questions from the applicable audit modules. This version does not include guidance or scoring detail and is intended to be used as a practical tool to:

- Perform internal audits or self-assessments by the auditee.
- Conduct official audits by certified auditors.
- Serve as a tracking tool to monitor ongoing compliance or improvements.

The document is designed to be a tools that provide a structured and standardized way to evaluate food safety practices during audits. They help ensure consistency in the auditing process.

PrimusGFS v4.0 updates are shown in red.

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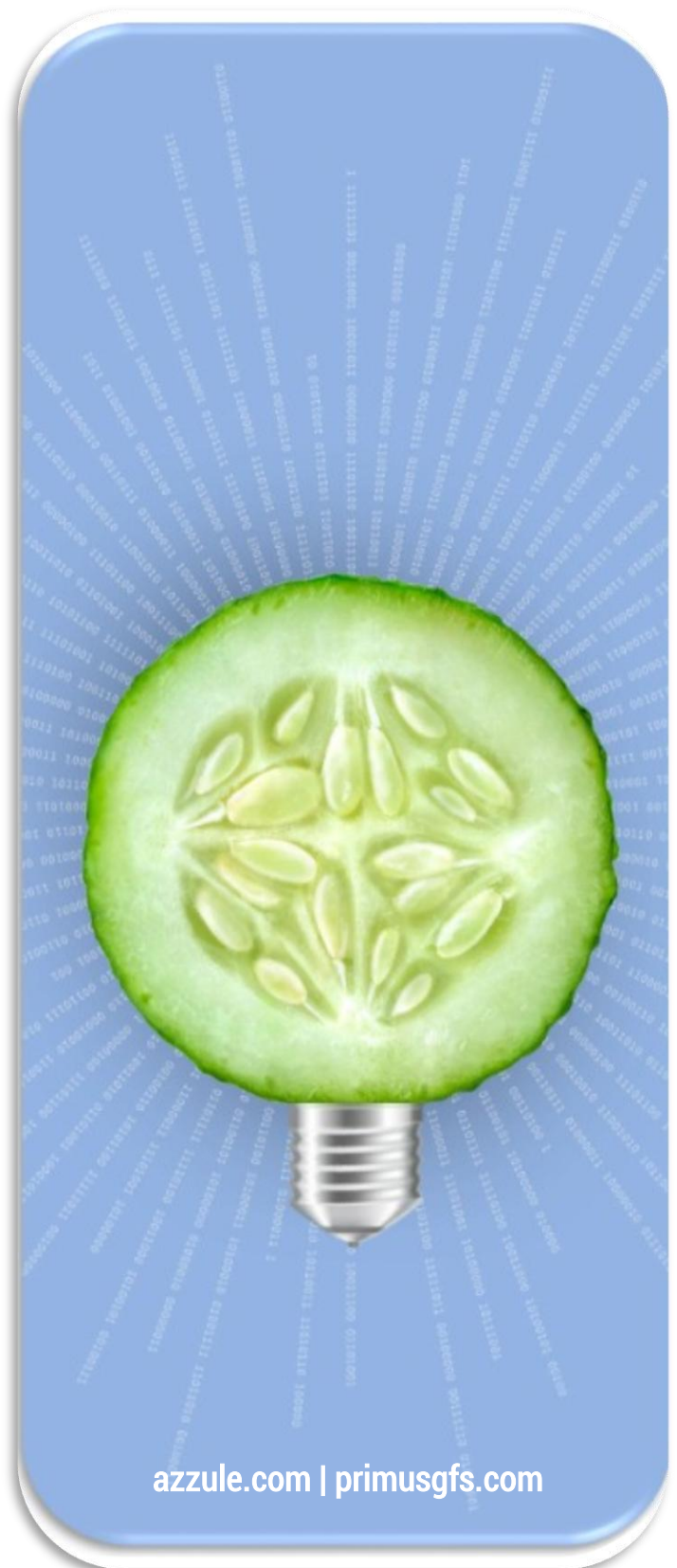
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Introduction
PrimusGFS v4.0

Acknowledgements

PrimusGFS v4.0 reflects Azzule Systems' ongoing commitment to strengthening food safety systems by aligning with the Global Food Safety Initiative (GFSI) 2024 Benchmarking Requirements, evolving regulatory frameworks (including the FDA FSMA), and global industry best practices.

PrimusGFS will undergo the GFSI benchmarking process during 2025.

This version incorporates updates resulting from:

- Feedback gathered through the public stakeholder consultation process (concluded June 14, 2024).
- Regulatory developments and scientific advancements.
- Revisions to improve clarity, organization, and audit efficiency.
- Addition of new requirements and questions, particularly for GFSI BMR 2024, CEA (Controlled Environment Agriculture), FSMA Pre-Harvest Agricultural Water, Harvest Crew Equipment Sanitation and traceability.
- Alignment with terminology from Codex Alimentarius and FSPCA Preventive Controls.

Key structural improvements include the introduction of new sections and questions, the removal or consolidation of preexisting questions, and rewording for greater clarity and simplification of requirements.

As with previous versions, PrimusGFS v4.0 has been shaped by the generous contributions of stakeholders across the food safety community, including Certification Bodies, Training Centers, industry experts, and end users. Azzule Systems is deeply grateful for their time, experience, and dedication to advancing safe and sustainable food production worldwide.

We extend our sincere appreciation to all individuals and organizations who submitted suggestions, participated in consultations, and offered expert insight during the development process of version 4.0.

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This Module should be completed for each one of the facility operations in the scope of the organization's application.

Module 5- Facility- Good Manufacturing Practices

Question No.	Question	Total Points	Auditor Comments
General			
5.01.01	Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	15	
5.01.02	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	10	
5.01.03	Are signs supporting GMPs posted appropriately?	10	
5.01.04	Are the necessary food defense controls implemented in the operation?	10	
Pest Control			

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Question No.	Question	Total Points	Auditor Comments
5.02.01	Are products or ingredients free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them? **ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.**	15	
5.02.02	Are packaging supplies free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them? **ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.**	15	
5.02.03	Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	15	
5.02.04	Is the area outside the facility free of evidence of pest activity?	10	
5.02.05	Is there an effective pest control program in place? **A ZERO (NON-CONFORMACE) SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.**	15	
5.02.06	Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?	10	

Question No.	Question	Total Points	Auditor Comments
5.02.07	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	5	
5.02.08	Are interior and exterior building perimeter pest control devices adequate in number and location?	5	
5.02.09	Are all pest control devices identified by a number or other code (e.g. barcode)?	5	
5.02.10	Are all pest control devices effective and bait stations secured?	5	
Storage Areas & Packaging Materials			
5.03.01	Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	15	
5.03.02	Is the facility's use restricted to the storage of food products?	5	
5.03.03	Are rejected or on hold materials clearly identified and separated from other materials?	10	

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Question No.	Question	Total Points	Auditor Comments
5.03.04	Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and without evidence of adulteration? **ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.**	15	
5.03.05	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard-to-reach areas?	10	
5.03.06	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	5	
5.03.07	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	5	
5.03.08	Are storage areas at the appropriate temperatures for the specific products being stored?	10	
5.03.09	Where packaging is stored outside, is it being stored protected?	10	

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Question No.	Question	Total Points	Auditor Comments
Operational Practices			
5.04.01	Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished products are not contaminated by raw products/ingredients?	15	
5.04.02	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g., ladders, drive assemblies, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	15	
5.04.03	Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	15	
5.04.04	Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	15	
5.04.05	Is all re-work / re-packaging handled correctly?	10	
5.04.06	Are raw ingredients examined before use?	5	
5.04.07	Are products produced on-site coded (carton and unit packaging) for the day of production?	5	

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Question No.	Question	Total Points	Auditor Comments
5.04.08	Are foreign material control methods (e.g., metal detectors, metal traps, magnets, x-ray machines, visual inspection, etc.) in place and regularly tested (where relevant) to ensure proper operation?	10	
5.04.09	Does the facility use the appropriate method and equipment for verifying the concentrations of the anti-microbial chemical (product contact water, terminal sanitizers, dip stations, etc.) being used?	15	
5.04.10	Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	15	
5.04.11	Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?	15	
5.04.12	Are toilet facilities adequate in number and location and are they appropriately stocked (e.g., toilet paper.)?	15	
5.04.13	Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?	5	

Question No.	Question	Total Points	Auditor Comments
5.04.14	Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	3	
5.04.15	Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	5	
5.04.16	Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	5	
5.04.17	Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	3	
Worker Practices			
5.05.01	Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	15	

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Question No.	Question	Total Points	Auditor Comments
5.05.02	Are workers' fingernails clean, short and free of nail polish?	5	
5.05.03	Are workers who are working directly or indirectly with food, without evidence of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	10	
5.05.04	Are workers wearing effective hair restraints that contain all hair?	5	
5.05.05	Are workers not observed wearing watches, jewelry (plain band permitted), studs, false eyelashes, false fingernails, etc.?	5	
5.05.06	Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	5	
5.05.07	Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	5	
5.05.08	Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	5	

Question No.	Question	Total Points	Auditor Comments
5.05.09	Are worker personal items being stored in such a way that they are not a potential food safety risk to product, equipment or materials?	5	
5.05.10	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	5	
5.05.11	Is fresh potable drinking water in clean containers readily accessible to workers?	10	
5.05.12	Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	3	
5.05.13	Are first aid kits adequately stocked and readily available to workers in the facility, and are blue band aids used?	5	
Equipment			
5.06.01	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	15	
5.06.02	Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	10	

Question No.	Question	Total Points	Auditor Comments
5.06.03	Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, non-porous, non-absorbent) facilitate effective cleaning and maintenance?	15	
5.06.04	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	5	
5.06.05	Are all thermometers non-glass and non-mercury?	10	
Equipment Cleaning			
5.07.01	Are food contact equipment surfaces clean?	15	
5.07.02	Are non-food contact equipment surfaces clean?	10	
5.07.03	Are items (totes, bins, etc.) that are used to hold or store product clean?	10	
5.07.04	During cleaning, are food products and packaging materials protected from contamination?	15	
5.07.05	Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	5	

Question No.	Question	Total Points	Auditor Comments
5.07.06	Where fans or other air circulation equipment are used, are they maintained and operated in a manner that minimizes the potential for contaminating product, equipment, and packaging materials?	5	
5.07.07	Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	10	
5.07.08	Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	10	
5.07.09	Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	3	
5.07.10	Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	5	
General Cleaning			
5.08.01	Are spills cleaned up immediately?	10	
5.08.02	Are waste and garbage frequently removed from production and storage areas?	5	

Question No.	Question	Total Points	Auditor Comments
5.08.03	Are floor drains and waste trap systems constructed and located so they can be easily cleaned, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	10	
5.08.04	Do high level areas, including overhead pipes, ducts, conduit, etc., appear clean?	10	
5.08.05	Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	5	
5.08.06	Is personal protection equipment (PPE) for the sanitation crew in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	3	
5.08.07	Is cleaning equipment maintained clean and stored properly?	5	
5.08.08	Is cleaning equipment identified in order to prevent potential cross-contamination issues (e.g., production, maintenance, outside, restroom equipment)?	10	
5.08.09	Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	5	
5.08.10	Are toilet facilities and hand washing stations clean?	15	

Question No.	Question	Total Points	Auditor Comments
5.08.11	Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	5	
5.08.12	Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	5	
5.08.13	Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	5	
5.08.14	Are shipping trucks clean and in good condition?	5	
Buildings and Grounds			
5.09.01	Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	15	
5.09.02	Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	10	
5.09.03	Has the facility eliminated or adequately controlled the use of wooden items or surfaces?	5	

Question No.	Question	Total Points	Auditor Comments
5.09.04	Is there adequate lighting in the production and storage areas?	5	
5.09.05	Is ventilation adequate to control dust, condensation, odors and vapors?	10	
5.09.06	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	10	
5.09.07	Are there floor drains and waste trap systems located where they are needed for drainage?	5	
5.09.08	Are exterior doors kept closed and are closed doors and windows to the outside pest-proof?	10	
5.09.09	Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	3	
5.09.10	Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	5	

Question No.	Question	Total Points	Auditor Comments
5.09.11	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	5	
5.09.12	Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	5	
5.09.13	Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	5	
5.09.14	Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e., out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	5	
5.09.15	Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	5	
5.09.16	Is the area around the dumpster/cull truck/trash area clean?	3	

Question No.	Question	Total Points	Auditor Comments
5.09.17	Are outside garbage receptacles and dumpsters kept covered or closed?	5	
5.09.18	Are all water lines protected against back siphonage?	5	
5.09.19	Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	5	
Site			
5.10.01	Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	5	
5.10.02	Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	5	
5.10.03	Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	10	
5.10.04	Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	3	

Question No.	Question	Total Points	Auditor Comments
5.10.05	Is there a trained on-site person responsible for the operation's food safety program?	10	
Chemical Files			
5.11.01	Are there current Safety Data Sheets (SDS), and copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	5	
5.11.02	Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	3	
5.11.03	Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	10	

Question No.	Question	Total Points	Auditor Comments
Pest Control Documentation			
5.12.01	Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	15	
5.12.02	Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	10	
5.12.03	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	10	
Operation Monitoring Records			
5.13.01	Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	5	
5.13.02	Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	10	

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Question No.	Question	Total Points	Auditor Comments
5.13.03	Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g., fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	10	
5.13.04	Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) concentration testing of product contact water and ice solutions prior to start up and throughout the production runs?	10	
5.13.05	Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?	5	
5.13.06	Are there records (with corrective actions) that show anti-microbial concentration testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	3	

Question No.	Question	Total Points	Auditor Comments
5.13.07	Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	3	
5.13.08	Is there a pre-operation inspection log?	10	
Maintenance & Sanitation Files			
5.14.01	Does the facility have a preventative maintenance program that includes a schedule and completion records?	10	
5.14.02	Are there logs of maintenance work and repairs and are they signed off when work is completed?	10	
5.14.03	Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	5	

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PrimusGFS v4.0
Checklist

Module 5: Facility
Good Manufacturing Practices
(Sections 5.01-5.18)

Question No.	Question	Total Points	Auditor Comments
5.14.04	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	10	
5.14.05	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	10	
5.14.06	Are cleaning and sanitation logs on file that show what was done, when and by who?	10	
5.14.07	Are there records showing verification of cleaning and sanitizing chemical concentrations?	5	
5.14.08	Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?	10	
5.14.09	Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	10	

Question No.	Question	Total Points	Auditor Comments
5.14.10	Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	5	
5.14.11	Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	10	
5.14.12	Is there a routine program and written procedure to verify cleaning effectiveness using rapid surface monitoring checks (e.g., ATP, allergen specific proteins, general proteins)?	15	
5.14.13	Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	10	
Worker Documentation			
5.15.01	Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	10	

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Question No.	Question	Total Points	Auditor Comments
5.15.02	Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	10	
5.15.03	Are there training logs for the sanitation workers, including best practices and chemical use details?	5	
5.15.04	Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g., USA, auditors should check procedure/policy but not the actual records).	10	
5.15.05	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	3	

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Question No.	Question	Total Points	Auditor Comments
5.15.06	Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	3	
Testing			
5.16.01	Is there a written risk-based, scientifically valid environmental monitoring program?	15	
5.16.02	Are there written risk-based corrective action procedures for when unacceptable environmental monitoring test results are received, that describe the steps to be taken, and assign responsibility for taking those steps?	10	

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Question No.	Question	Total Points	Auditor Comments
5.16.03	Are there records of environmental microbiological test results and does testing meet the program requirements?	15	
5.16.04	Is there a written program describing the operation's requirements for other microbiological or chemical testing not identified in 5.16.01?	15	
5.16.05	Are there written risk-based corrective action procedures for when unacceptable other microbiological or chemical test results are received, that describe the steps to be taken, and assign responsibility for taking those steps?	10	
5.16.06	Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?	15	
5.16.07	Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	15	

Question No.	Question	Total Points	Auditor Comments
5.16.08	Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	5	
5.16.09	Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	15	
5.16.10	Are there records of corrective actions taken after any unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	15	
5.16.11	Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	10	

Question No.	Question	Total Points	Auditor Comments
5.16.12	Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?	10	
Temperature Controlled Storage & Distribution Logs			
5.17.01	Are there records of final product temperature checks for temperature sensitive product?	10	
5.17.02	Are there temperature logs for the production area (if refrigerated)?	5	
5.17.03	Are there temperature logs for storage rooms?	5	
5.17.04	Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	10	
5.17.05	Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	5	
5.17.06	Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	5	

Question No.	Question	Total Points	Auditor Comments
Allergen Control			
5.18.01	Does the operation handle or store any food allergens? **Information gathering question**	0	
5.18.02	Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other raw materials?	5	
5.18.03	Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	5	
5.18.04	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	5	
5.18.05	Does re-work handling take into account the issues associated with allergen containing products?	5	
5.18.06	Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	5	

Question No.	Question	Total Points	Auditor Comments
5.18.07	Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	5	
5.18.08	Are all products manufactured on site labeled correctly with respect to allergens?	5	

Where laws, commodity specific guidelines and/or best practice recommendations exist and are derived from a reputable source, then these practices and parameters should be used. Audit users should allow a degree of risk association if laws, guidelines, best practices, etc., have not been documented.

Document Revision History		
Date	Rev.#	Description
31/07/2025	0	Initial

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